

[54] **METHOD OF PRODUCING A SOLUBLE PROTEIN PRODUCT**

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[58] Field of Search .... **99/17, 14, 98; 260/123.5**

[56] **References Cited**

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[57] **ABSTRACT**

Producing a soluble protein product from oleaginous seed materials which involves altering the physical structure of the protein molecules by subjecting to a solution having a pH range from 1 to 2 or from 10 to 12 and heating said liquid portion to 85° to 350° F., later precipitating the protein and, subjecting an aqueous suspension of this precipitated protein to instantaneous heat and pressure, then passing through a zone of lower pressure and converting the protein to a dry, particulate protein product. This soluble protein may be used to produce protein-enriched food products and is particularly desirable for use in clear or transparent food products or foods where high solubility is desired, since said protein is very soluble and, therefore, does not distract from the physical properties of a clear food product.

**21 Claims, No Drawings**